Thursday Friday 8:30 Notary 10:30 Blood Pressure Check 10:30 Bookmobile 10:45 Dancing, Social Hall 11:45 Lunch 11:45 Lunch Pork chop, whole grain bread, Oven baked chicken, brown rice, broccoli, California blend veggies, coleslaw, green salad, fruit 1:00 Movie: The Vow 1:00 Workshop: Holiday Pinecone Crafts 14 13 10:30 **Blood Pressure Check** 10:15 Workshop: Introduction to 10:45 Dancing, Social Hall Meditation for Relaxation 11:45 Lunch 10:30 Bookmobile Boneless pork chop, brown rice, 11:45 Lunch 5 way blend veggies, green salad, Lasagna, corn w/red bell peppers, coleslaw, fruit **Birthday Celebrations** 1:00 Movie: Moonrise Kingdom

20 10:30 Bookmobile 11:45

Christmas Lunch Roast beef, scalloped potatoes, veggies, fruit, eggnog

1:00 Movie: Bringing Up Baby 2:30 Workshop: Digital Photos Returns

3:00 Movie: African Queen

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10:30 Blood Pressure Check 10:45 Dancing, Social Hall

11:45 Lunch

Linguine w/tuna, pasta, spinach & red bell pepper in entrée, salad, fruit

1:00 Movie: The Shop Around the Corner

3:00 Movie: The Bishop's Wife



27 **CLOSED** 11:45 Lunch

Baked salmon stuffed w/crab, couscous, sting beans, broccoli raisin salad, fruit

Senior Center is closed. The Social Hall will be open for lunch 10:00am to 1:00pm

CLOSED 11:45 Lunch

> Pasta & beef w/onions & tomatoes, broccoli & carrots, pears

Senior Center is closed. The Social Hall will be open for lunch 10:00am to 1:00pm

NUTRITION PROGRAM - The suggested contribution is \$3.00 for people 60 years and over. The meal cost is \$6.00 for people under 60 years old. Lunch is served at 11:45 a.m. Recommended sign in time: 11:15 a.m. First come, first served.



= Meal contains more than 1000mg sodium

Stuffed mushrooms with pecans

Ingredients:

2 medium leeks 1 (16-0z.) package fresh mushrooms (about 24 medium size mushrooms) 1 teaspoon salt, divided 2 shallots, minced 2 garlic cloves, minced 2 tablespoons olive oil ½ cup grated Parmesan cheese

1/4 cup fine, dry breadcrumbs ½ pecans, chopped 2 tablespoons chopped fresh

basil

Garnish:

Fresh basil sprigs

Preparation:

Preheat oven to 350 degrees. Remove and discard root ends and dark green tops of leeks. Thinly slice leeks, and rinse thoroughly under cold running water to remove grit and sand. Rinse mushrooms, and pat dry. Remove and discard stems. Place mushrooms, upside down. on a wire rack in an aluminum foil lined jelly-roll pan. Sprinkle with 1/2 tsp. salt; invert mushrooms. Bake at 350 degrees for 15 minutes. Saute leeks, shallots, and garlic in hot oil in a large skillet over medium heat 3 to 5 minutes or until tender. Transfer mixture to a large bowl. Stir in 1/4 cup Parmesan cheese, next 3 ingredients, and remaining ½ tsp. salt until well combined . Spoon 1 heaping teaspoonful leek mixture into each mushroom cap. Sprinkle with remaining 1/4 cup Parmesan cheese. Bake at 350 degrees for 10 minutes or until golden.

Yummy appetizer for your holiday party!